

# Dziody I

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **48**
- SRM **6.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **25.9 liter(s)**

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale          | 5 kg (87%)     | 79 %  | 6   |
| Grain | Pszeniczny                 | 0.5 kg (8.7%)  | 85 %  | 4   |
| Grain | Caramel/Crystal Malt - 10L | 0.25 kg (4.3%) | 75 %  | 120 |

## Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | Simcoe     | 25 g   | 60 min | 12.1 %     |
| Aroma (end of boil) | Centennial | 100 g  | 5 min  | 9.7 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |